

# boruśia dortmundt

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **4.2**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.7 kg (93.1%)	82 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (6.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11 %
Aroma (end of boil)	Hallertau Mittelfruh	25 g	5 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Slant	200 ml	---